

ACME

ACME is available for group dinner bookings, functions, private events and product launches.

The venue is licensed from 10am to 10pm Monday & Tuesday, and, 10am to 11pm Wednesday to Sunday

Minimum spend: Full venue exclusive - Capacity: groups up to 60 people Monday to Thursday: \$8,000 Friday to Sunday: \$15,000

Minimum spend: Private dining room - Capacity: seats up to 20 people on large dining table, 26 including bar See dinner packages below

DINNER PACKAGES

\$65 crush me menu – chef's choice 4 snacks & 4 pastas

\$85 banquet menu – includes snacks on arrival, banquet menu and dessert

**Bar tabs split between groups of 4 people *10% surcharge for groups of 6 and more*

Contact info@weareacme.com.au call 0435 940 884 for further information

sample \$65 set menu

roasted peanuts

baloney sandwich

cucumber, honeydew, crème fraiche

grilled figs, mexican chillies, shio konbu

stracciatella, yellow squash, candied walnuts

cos, green goddess

linguine, black garlic, burnt chilli

strozzapretti, spigarello, white beans

fusilli, blue swimmer crab, tomato butter

macaroni, pigs head, egg yolk

sample \$85 set menu

roasted peanuts

jatz a la Room 10

baloney sandwich

grilled figs, gorgonzola dolce latte custard

stracciatella, yellow squash, candied walnuts

grilled octopus, radicchio, kbbq sauce

iceberg, celery, rockpool dressing

linguine, black garlic, burnt chilli

maltagliati, braised mustard greens, pancetta

fettuccine, steamed flounder, seaweed butter

fusilli, swimmer crab, tomato butter

macaroni, pigs head, egg yolk

coconut rice cream